

ESCA

Vegan Menu

Potato Gnocchi • 32

Cooked with homegrown Bimbadgen oil, sauteed shitake mushrooms in confit garlic & fried shimeji

Roasted Butternut Pumpkin • 42

Served with a tamarind cauliflower puree, spicy sesame dressing, crispy eschallots & desiccated coconut

Grilled Eggplant • 38

Served with pico de gallo, eschalots & house-made chimichurri

Chocolate Mousse • 18

Served with honeycomb & sweet macerated strawberries

